

CRISPY FILLET OF CHILEAN SEABASS WITH SHISHITO PEPPERS, CHORIZO AND CORN AND BUTTERMILK CHOWDER

INGREDIENTS

- 4 cups [Shamrock Farms®](#) buttermilk
- 1 tbsp Aleppo pepper
- 1 tbsp Katy's Kitchen® onion powder
- 1 tbsp Katy's Kitchen garlic powder
- 1 tbsp salt
- 4 [Pier 22 Seafood CO.®](#) Premium Chilean bass portions
- 3 Fair Meadow® eggs whisked
- 2 cups Katy's Kitchen flour
- 3 cups panko
- 3 cups Aspen Gold® canola oil
- 3 cups Trifoglio® olive oil

GARNISH

- 3 tbsp Trifoglio olive oil
- 1 1/2 cups small dice chorizo
- 1 1/2 cups shishito peppers, 1/2" dice
- 3 1/2 cups corn kernels
- 4 cups Shamrock Farms buttermilk
- 1 1/2-2 tbsp Wondra
- Salt and pepper to taste
- 1/2 cups intensity Markon micro greens
- Lemon wedges

INSTRUCTIONS

1. In a bowl combine buttermilk, Aleppo pepper, onion powder, garlic powder, and salt. Place fish in the brine for 1 hour.
2. Remove fish from brine and pat dry. Season fish with salt.
3. Next bread the fish. Dredge in flour, then eggs, and finally the panko.
4. Heat up the oil to 350° F. Gently fry fish until it reaches an internal temp of 145° F Turning fish as needed to ensure even color. Drain fish on a rack and season with salt
5. For the garnish heat a pan over medium high heat. Once hot. add oil, shishito peppers and salt and sauté until you have nice color, 3-4 minutes. Next, add chorizo and continue to cook for another minute. Add corn and continue to cook for 2 more minutes. Add buttermilk and Wondra. Bring to a boil and gently reduce to sauce.

PLATE

In a bowl spoon some of corn garnish down and gently place a piece of fried fish on top. Sprinkle the intensity greens around and enjoy with a fresh squeeze of lemon.

BROILED BRANZINO WITH BRUSSELS SPROUTS AND TOMATO TAMARIND SAUCE

INGREDIENTS

- 1/4 cups [Trifoglio® Olive Oil](#)
- 1 [Markon®](#) yellow onion small dice
- 2 tbsp Markon chopped garlic
- 1 tbsp Vadouvan curry powder
- 3 cups diced Markon vine ripened tomatoes
- 2 cups canned, diced San Marzano tomatoes
- 1 dried lime
- 1 1/2 tbsp tamarind paste
- 1 Pier 22 Seafood CO® Premium Branzino butterflied fillet

GARNISH

- 3 cups Markon Brussels sprouts shaved on a mandolin
- 1 cups Katy's Kitchen® toasted sliced almonds skin on
- 1/2 cups golden raisins plumped in simple syrup
- 1/2 cups shaved Manchego
- Katy's Kitchen lemon juice
- Salt and pepper to taste
- Trifoglio Extra Virgin Olive Oil

INSTRUCTIONS

1. Heat a pot over medium high heat. Add oil, onions, and garlic. Season with salt, pepper, and curry powder. Continue to cook until onions are soft and translucent. Add fresh tomatoes and cook down for 3 minutes. Next add canned tomatoes, dried lime, and tamarind. Continue to cook until it is thick and tomato sauce consistency. Remove dried lime when finished.
2. Season the branzino with salt and place on an oven proof pan. Pour sauce over the top of the fish and broil on low. The sauce should start to dry out and concentrate over the fish. Cook until the fish is 145° F
3. Put the Brussels sprouts, almonds and raisins in a bowl and dress with lemon juice, salt, pepper, and olive oil. Gently fold in the Manchego.
4. Salad can be served on top of the fish down the middle or on the side.

COFFEE RUBBED BAVETTE STEAK WITH A CURED ONION AND ROSEMARY SALAD

INGREDIENTS

1 Markon® red onion
1 1/2 tsp salt
2 tsp sumac
2 tbsp Katy's Kitchen® lemon juice
1/4 tsp Katy's Kitchen red pepper flakes
1 tbsp Markon fresh rosemary (if long give them a rough chop)
1/2 tsp [Four Leaf Roasters®](#) Carefree Highway ground coffee
1 tsp Cocoa Powder
2 tsp Katy's Kitchen Chili Powder
1/2 tsp Katy's Kitchen Garlic Powder
1/2 tsp Katy's Kitchen Onion Powder
1/2 tsp Katy's Kitchen Curry Powder
1 tbsp Katy's Kitchen Coarse Black Pepper
1 tbsp Coarse Kosher Salt
1 tbsp Aleppo Pepper
1 Certified Angus Beef® Bavette steak
1 tsp [Aspen Gold®](#) Canola Oil
Trifoglio® Extra Virgin Olive Oil
Maldon® salt

INSTRUCTIONS

1. To cure onions, slice onions with a very sharp knife or mandolin, toss in salt thoroughly and let sit for 2 hours. Drain excess liquid and combine with all ingredients. Make sure to mix ingredients every few hours. This is best made the day prior but can be made the same day.
2. Preheat grill pan.
3. Combine Four Leaf Coffee, Cocoa Powder, Chili Powder, Garlic Powder, Onion Powder, Curry, black pepper, Kosher Salt, Aleppo pepper to make coffee rub.
4. Add rub to the steak and grill steak to desired internal temperature. Let rest for 5-10 min and then slice.
5. Season with Maldon salt. Top with onion and rosemary salad and drizzle with olive oil.